

Amendments to the Specification:

Page 2, please amend the paragraph that starts at line 11 as follows:

Several solutions are provided in the art for the technical problems described above. For example, ~~US 4,161,545~~ U.S. Patent No. 4,161,545 discloses a process for a honey coated roasted nut wherein raw nuts are first coated with a mixture comprising about 50 to 80 percent by weight of honey and about 20 to 50 percent by weight of water, said mixture preferably containing about 40 to 70 percent by weight of soluble solids. Subsequently, the honey coated nuts are coated with a dry mixture containing about 84 to 92 percent by weight of sugar and about 8 to 16 percent by weight of starch and finally the nuts are roasted. If the solids content of the honey containing mixture is on the low side of the 40 to 70 percent by weight of soluble solids, the honey containing mixture preferably also contains a binder such as maltodextrins, dextrins, natural or derived edible polymers, Arabic gum, guar gum and cellulose derivatives. Consequently, according to the method disclosed in ~~US 4,161,454~~ U.S. Patent No. 4,161,458 the first layer is applied as a liquid composition and the second layer as a dry composition.

Page 2, please amend the paragraph that starts at line 24 as follows:

~~US 4,769,248~~ U.S. Patent No. 4,769,248 discloses a process for the preparation of dry roasted nuts comprising applying a first (dry) layer of starch to raw nuts followed by the application of a gelatin solution. Subsequently, a dry coating of seasonings is applied and finally the nuts are roasted. Consequently, according to the method disclosed in ~~US~~

4,769,248 U.S. Patent No. 4,769,248 the first layer is applied as a dry composition and the second layer as a liquid composition.

Page 2, please amend the paragraph that starts at line 30 (bridging to page 3) as follows:

US 5,571,546 U.S. Patent No. 5,571,546 discloses a multiple coated food product wherein the first coating layer comprises two layers comprising amylose, amylopectin and a minor quantity of disaccharide in different ratios and a second coating layer comprising amylose and amylopectin in a ratio of not less than 1:0.8. Alternatively, the first coating layer may comprise non-pregelatinised waxy starch and optionally non-waxy starch and the second layer may comprise non-waxy starch. The coating layers are preferably applied as dry mixtures or aqueous solutions or suspensions of the layer components.

Page 3, please amend the paragraph starting at line 4 as follows:

US 5,599,569 U.S. Patent No. 5,599,569 discloses a method for adhering a seasoning to a food product, said method comprising the steps of coating the food product with a solution containing an amylase treated starch, adhering thereon at least one seasoning, flavorant, or colorant, and drying the resultant food product.

Page 3, please amend the paragraph starting at line 8 as follows:

US 5,798,132 U.S. Patent No. 5,798,132 discloses a method for preparing a coated food product, wherein a coating composition comprising an oil-in-water emulsion,

ungelatinised starch, and a seasoning is applied to the food product, where after the food product is subjected to a two stage drying process. The food product disclosed in US 5,798,132 U.S. Patent No. 5,798,132 has only one layer.

Page 3, please amend the paragraph starting at line 13 as follows:

US 6,294,208 U.S. Patent No. 6,294,208 discloses a method for the production of highly seasoned chips, wherein a base chip is coated with an oleaginous composition comprising a seasoning followed by adhering a dry seasoning material. The oleaginous composition comprises an oil from an animal source, an oil from a vegetable source or a non-nutritive oil. Consequently, according to the method disclosed in US 6,294,208 U.S. Patent No. 6,294,208 the first layer is applied as a liquid composition and the second layer as a dry composition.

Page 3, please amend the paragraph starting at line 19 as follows:

EP A 841.012 841,012 discloses a method for the preparation of a snack product, in particular a coated nut, wherein the nut is first coated with a paste layer of flour. This first layer may be applied by bringing the nuts in a rotating drum and by adding flour in powder form and simultaneously spraying water. The second layer is an adhesive layer and is applied by battering or gumming a mixture of water and adhesive. Subsequently, a layer of bread crumbs is applied and finally the nut is fried. Flavors, aromas and seasonings may be added during the application of the adherent layer or the bread crumb layer. Consequently, the flavors, aromas and seasonings are not present in the first layer.

Page 7, please amend the paragraph that starts at line 20 (bridging to page 8) as follows:

According to the present invention, the first liquid mixture comprising a topping and an oil or fat comprises preferably ~~5,0~~ 5.0 to ~~60,0~~ 60.0 percent by weight of seasoning, more preferably ~~15,0~~ 15.0 to ~~50,0~~ 50.0 percent by weight and in particular ~~25,0~~ 25.0 to ~~45,0~~ 45.0 percent by weight, and ~~40,0~~ 40.0 to ~~95,0~~ 95.0 percent by weight of the oil or fat, more preferably ~~50,0~~ 50.0 to ~~85,0~~ 85.0 percent by weight and in particular ~~55,0~~ 55.0 to ~~75,0~~ 75.0 percent by weight, based on the total weight of the mixture. Typically, the topping will represents from 2 to 20%, preferably 4 to 15% and more preferably from 5 to 10% by weight of the coated food product and the fat will represent of from 2 to 20%, preferably of from 3 to 15% by weight of the coated food product. Preferably, the weight ratio of fat or oil to topping is of from 3:1 to 1.5:1, more preferably is from 2.5:1 to 2:1, and most preferably is of 2:1. Where the component of the first liquid mixture are is applied, typically by spraying, separately but simultaneously or subsequently, it has advantageously been found that a coated product of a low fat content could be obtained whilst still presenting the beneficial properties of topping sticking, size and content. By low Low fat content, it is meant means that coated food products with a content of less than 10% by weight, preferably less than 5% by weight and more preferably between 2 and 4% by weight, in particular 3.5% by weight of the coated food product. The second liquid mixture comprising a binder, a co-binder and water comprises ~~5,0~~ 5.0 to ~~40,0~~ 40.0 percent by weight of binder, more preferably ~~10,0~~ 10.0 to ~~40,0~~ 40.0 percent by weight and in particular ~~20,0~~ 20.0 to ~~40,0~~ 40.0 percent by weight, and ~~5,0~~ 5.0 to ~~40,0~~ 40.0 percent by weight of co-binder, more preferably ~~10,0~~ 10.0 to ~~40,0~~ 40.0 percent by weight

and in particular ~~20,0~~ 20.0 to ~~40,0~~ 40.0 percent by weight, and water to sum up to 100%, preferably in amount of from ~~20,0~~ 20.0 to ~~90,0~~ 90.0 percent by weight of water, more preferably ~~20,0~~ 20.0 to ~~80,0~~ 80.0 percent by weight and in particular ~~20,0~~ 20.0 to ~~60,0~~ 60.0 percent by weight, based on the total weight of the mixture. Preferably, the liquid mixture comprising the binder, co-binder and water contains the binder and co-binder in weight ratio between 5:1 to more than 1:1, more preferably between 3:1 to 1.1:1 and in particular between 2:1 and 1.5:1.

Page 9, please amend the paragraph that starts at line 13 as follows:

A food product (400 g; moisture content of 1.5%) is transported at a temperature of 90°C via a belt to a tumbler. In the tumbler 125 g of the dispersion is sprayed on the food product during 30 s, while keeping the temperature at 90°C. Subsequently, 30 g of the coating composition is added to the same tumbler and is sprayed on the coated food product within 30 s. Finally, the coated food product is dried in the tumbler for about 5 minutes.